3rd Period Data Tables

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **Temperature**  A | Sucrose + Ice | 25min  No foam look; balloon is flat no reaction | 0 |
| 35 min.  Same as 25 min. | 0 |
| 45min.  same as 25 and 35 min. | 0 |
| B | Sucrose + Room Temp | 25min  Little bit of foam on surface of solution; bubbly | 20 |
| 35 min.  More foam, but not a lot; bubbly | 20.5 |
| 45min.  Foam stays the same; bigger balloon | 22.5 |
| C | Sucrose + 40°C | 25min  Quite a bit of foam; biggest balloon; some solution went inside the balloon | 27 |
| 35 min.  More foam; balloon is bigger; balloon goes left | 29 |
| 45min.  More foam; slightly bigger; looks like it is going to pop | 29.5 |
| D | Sucrose + 80°C | 25min  Most foam; balloon grows fast; sags left | 13 |
| 35 min.  Still most foam; maybe too hot because growing a lot slower | 14 |
| 45min.  Hit its point of no more growing but still contains most foam | 14.5 |
| **Water Activity**  E | 40°C + No Sucrose | 25min | 0 |
| 35 min. | 0 |
| 45min. | 0 |
| F | 40°C + 5 g Sucrose | 25min | 19.9 |
| 35 min. | 23.5 |
| 45min. | 28.8 |
| G | 40°C + 30 g. Sucrose | 25min | 18.5 |
| 35 min. | 22 |
| 45min. | 25 |
| H | 40°C + 50 g. Sucrose | 25min | 18.45 |
| 35 min. | 22.85 |
| 45min. | 25.60 |

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| Test/Flask | Condition | Fermentation observed | Gas produced cm3 |
| **pH**  A | 40°C + pH3 | 25min | Slightly bigger; not measurable |
| 35 min. | Still can’t measure |
| 45min. | Still cant measure |
| B | 40°C + pH5 | 25min | 18cm |
| 35 min. | 19cm |
| 45min. | 20cm |
| C | 40°C + pH7 | 25min | Can’t measure |
| 35 min. | 16cm |
| 45min. | 20cm |
| D | 40°C + pH10 | 25min | 9cm |
| 35 min. | 13cm |
| 45min. | 21.5cm |
| **Nutrient**  E | 40°C +5 g. Fructose | 25min | 21 cm |
| 35 min. | 22cm |
| 45min. | 23.5 cm |
| F | 40°C + 5 g Dextrose | 25min | 19.5 cm |
| 35 min. | 20.5cm |
| 45min. | 24.5 cm |
| G | 40°C + 5g. Sucrose | 25min | 21.3 cm |
| 35 min. | 22.6 cm |
| 45min. | 25 cm |
| H | 40°C + 5 g.Maltose | 25min | 18 cm |
| 35 min. | 18.1 cm |
| 45min. | 18.1 cm |